



United States
Department of
Agriculture

Agricultural
Marketing
Service

STOP 0253 - Room 2610-S
1400 Independence Avenue, SW.
Washington, D.C. 20250-0253

AMENDMENT 1 TO ANNOUNCEMENT LS-123

JUNE 2005

**PURCHASE OF FROZEN COOKED PRODUCTS
FOR DISTRIBUTION TO CHILD NUTRITION AND
OTHER FEDERAL FOOD AND NUTRITION PROGRAMS**

This amendment is being issued to replace the Item Description and Checklist of Requirements (IDCR) for USDA Purchases of Cooked Pork Items and Exhibit A.

Part II. E. Section 4. Certifications, delete Item 2, and insert the following:

“2. By submitting this bid, offeror certifies it HAS read and DOES agree to the terms of LS-123 and Amendment 1 dated June 2005, Appendix 1; Inv. ___; Exhibit A, dated June 2005; applicable IDCR, Contractor’s technical proposal approved by the Contracting Officer; AMS auditor’s initial report, USDA-1, Rev. 2, and Amds. 1, 2, 3, and 4, and the Federal Acquisition Regulations. (both boxes must be selected).

☐ HAS

☐ DOES”

Delete ATTACHMENT I, Item Description and Checklist of Requirements for USDA Purchases of Cooked Pork Items effective April 2005, and insert Item Description and Checklist of Requirements USDA Purchases of Cooked Pork Items effective June 2005:

Delete Exhibit A, dated April 2005, and insert Exhibit A, dated June 2005.

This amendment is effective immediately.

/s/ William Sessions (6/22/05)
William T. Sessions
Acting Deputy Administrator
Livestock and Seed Program

Attachment



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EXHIBIT A DATED JUNE 2005
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CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS
ANNOUNCEMENT LS-123 FOR FROZEN COOKED PRODUCTS

PRODUCT DESCRIPTIONS (SECTION 1. A. (GENERAL))					BID/CONTRACT PROVISIONS				
Product/ Commodity Box Code	Specifications Listed in Priority Order	Commodity Purchase Code	Packaging and Packing	Minimum Offer Unit Size/Shippin g Unit	Tolerance Section VIII. B.	Shipping/Delivery Period Section II.C.; IV and VIII	Federal/State Plants Section I.D.3.	Competition (See Invitation)	Payment Section X
Pork Sloppy Joe Mix, Fully Cooked/A712	Item Description and Checklist of Requirements (IDCR) for Cooked Pork Items effective June 2005	24-68-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.
Pork Taco Filling, Fully Cooked/A718		24-70-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.
Breaded Pork Patties, Fully Cooked/A713		24-69-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.
Pork Patty 1.2 ounce Cooked/ A708		24-66-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	38,000 lbs 950 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.
Pork Patty 2.7 ounce Cooked/ A707		24-65-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	38,000 lbs 950 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.
Pork Crumbles with SPP, fully cooked/A720		24-64-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.
Pork Patty Link 1.0 oz Cooked/ A719		24-63-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.
Breaded Beef Patties, Fully Cooked/A715	IDCR for Cooked Beef Items – effective April 2005	24-26-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.
Beef Sloppy Joe Mix, Fully Cooked/A716		24-25-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs 1000 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.



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EXHIBIT A DATED JUNE 2005
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CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS
ANNOUNCEMENT LS-123 FOR FROZEN PORK PRODUCTS

PRODUCT DESCRIPTIONS (SECTION 1. A. (GENERAL))					BID/CONTRACT PROVISIONS				
Product/ Commodity Box Code	Specifications Listed in Priority Order	Commodity Purchase Code	Packaging and Packing	Minimum Offer Unit Size/Shippin g Unit	Tolerance Section VIII. B.	Shipping/Delivery Period Section II.C.; IV and VIII	Federal/State Plants Section I.D.3.	Competition (See Invitation)	Payment Section X
Beef Taco Filling, Fully Cooked/A714		24-25-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.
Beef Patties with Vegetable Protein Product (VPP) Homestyle, Fully Cooked/A706		24-18-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.
Beef Crumbles, Fully Cooked/ A717		24-28-10	10 pound, 5 pound, or 8 pound packages packed 40 lbs. Net weight (18.1 kg) per shipping container	40,000 lbs. 1000 cases	NONE	First Half/Last Half of month shipping period	Federal Plants Only	Full & Open	Upon Shipment X.B.

APPROVED



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**Livestock and Seed Program
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**FOR
USDA PURCHASES
OF
COOKED PORK ITEMS**

Effective: June 2005

Supersedes IDCR For USDA Purchases of Cooked Pork Items – April 2005

I. ITEM DESCRIPTIONS

Item –	<p>(1) <u>Pork Taco Filling, Fully Cooked</u> – This item consists of ground pork cooked in lightly seasoned ingredients for use in a variety of applications, including taco fillings, burritos, enchiladas and similar items.</p> <p>(2) <u>Pork Sloppy Joe Mix, Fully Cooked</u> – This item consists of ground pork cooked in seasoned tomato product for use in a variety of applications, including sandwich filling and similar items.</p> <p>(3) <u>Breaded Pork Patties, Fully Cooked</u> – This item consists of ground pork that is formed into round or oval patties, breaded and Individually Quick Frozen (IQF) for use as sandwiches or a stand-alone item. Portion Weight – 3.0 ounces.</p> <p>(4) <u>Pork Patties with SPP, Fully Cooked - 2.7 oz.</u> – This item consists of ground pork with soy protein product (SPP) and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Portion Weight – 2.7 ounces.</p> <p>(5) <u>Pork Patties with SPP, Fully Cooked – 1.2 oz.</u> – This item consists of ground pork with SPP and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Portion Weight – 1.2 ounce.</p> <p>(6) <u>Pork Patty Links with SPP, Skinless, Fully Cooked</u> – This item consists of ground pork with SPP and sausage seasonings, processed into skinless links cylindrical in shape, fully cooked, and then IQF for use as a stand-alone item. Portion Weight - 1.0 ounce.</p> <p>(7) <u>Pork Patty Crumbles, Fully Cooked</u> – This item consists of ground pork with SPP that is lightly seasoned and processed to a crumble size of ¼ inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground pork.</p>
Formula -	Pork will comprise at least 75% of the raw formula for all items.
Non-Meat Component –	Non-meat components will comprise no more than 25% of the raw formula.
Fat –	Fat will not exceed 15 grams per 100 gram serving.
Sodium –	The sodium content will not exceed 700 milligrams per 100 gram serving.
Packing –	Four (4) 10-pound, five (5) 8-pound, or eight (8) 5-pound primary containers (packages) will be packed in a 40-pound (net weight) shipping container.
Delivery Unit –	Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for the pork patties 1.2/2.7 ounces which will consist of 950 cases and 38,000 pounds.

II. CHECKLIST OF REQUIREMENTS

All items must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the checklist of requirements.

A. MATERIALS

The contractor's technical proposal must include procedures to address conformance with the following material requirements.

1. MEAT COMPONENT

Pork will be the only meat component allowed.

- a) Domestic Origin of Meat Component – All hogs will originate from U.S. produced livestock as defined in this announcement.
- b) Harvesting (Slaughtering) – Hogs will be harvested in facilities that comply with the following requirements:
 - (1) Humane Handling – All hogs will be humanely handled in accordance with all applicable FSIS regulations, directives, and notices.
 - (2) Non-Ambulatory Disabled Hogs – Meat from carcasses of non-ambulatory disabled hogs will not be included in USDA purchased cooked pork items.
- c) Boneless Pork – Boneless pork will comply with the following requirements:
 - (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
 - (2) Handling – All boneless pork must be maintained in excellent condition. The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless pork. Frozen boneless pork may be used provided it is processed into the final product within 60 days from the date of pack. Production lots of boneless pork associated with positive pathogen test results will not be allowed.
 - (3) Objectionable Materials – Boneless pork shall be free of skin, bones, cartilages, organ tissue, heavy connective tissue, lymph glands, spinal cord, and foreign materials.
- d) Mechanical Separation – Meat that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives will not be allowed.

2. NON-MEAT COMPONENTS

- a) Domestic Origin of Non-Meat Component – Significant ingredients (more than 1 percent) will be derived from U.S. produced products.
- b) Seasonings and Other Ingredients – Seasonings and other ingredients will be used to produce products with mild flavor profiles suitable for institutional feeding systems.
- c) MSG – Monosodium Glutamate (MSG) is not allowed.

- d) Soy Protein Product (SPP) – Pork Patties with SPP, Pork Patty Links with SPP, and Pork Patty Crumbles must contain SPP in the raw formula that meets the following requirements:
 - (1) The SPP will be hydrated to yield no less than 18% protein (as is basis).
 - (2) The physical characteristics of SPP, in the dry form, must be either granular or textured. The types of soy that may be used are soy concentrate or isolate (65% and 85% as is basis).
- e) Batter and Breading – For Breaded Pork Patties, Only – If flour is used in the batter and breading combination, it must be enriched.

B. PROCESSING

1. GRINDER PLATE

The size of the grinding plate for grinding boneless pork will be declared.

2. BONE COLLECTOR / EXTRUDER SYSTEM

A bone collector/extruder system must be in operation to effectively remove skin, bone, cartilage, and heavy connective tissue during the final grind.

3. PATTIES

- a) Raw Weight – The raw weight of the patties will be declared and charted on control charts featuring average weight and range.
- b) Individually Quick Frozen (IQF) – Patties will be IQF so the individual pieces do not stick together after they are packaged and packed.
- c) Pink Appearance – Patties with pink appearance after cooking will not be allowed.
- d) Shape – Patties will be round or oval shape.

4. LINKS

- a) Skinless – Casing must be removed.
- b) Weight - Target packaged weight per cooked link will be 1.0 ounce. The raw weight of links shall be declared. All weights will be charted on control charts featuring average weight and range.
- c) IQF – Links will be IQF so individual links do not stick together after they are packaged.
- d) Pink Appearance – Links with pink appearance after cooking will not be allowed.

5. CRUMBLES

- a) Size – The size of the crumbles will be no larger than ¼ inch.
- b) IQF – The crumbles will be IQF or may be produced from IQF's materials to prevent it from sticking together after freezing.
- c) Flavor – Crumbles must not have a 'char-broil' flavor.

6. COOKING TEMPERATURE

All products will be fully cooked in accordance with FSIS regulations.

7. METAL DETECTION

All products will be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures shall be described.

C. FINISHED PRODUCT LIMITATIONS

The declared serving size, fat content and sodium level will be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

1. FAT

The fat content of the finished product will not exceed 15 percent

(Percent Fat = (Total Fat ÷ Serving Size) x 100).

2. SODIUM

Sodium level, must not exceed 700 mg per 100 g serving

((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc*) ≤ 700)).

3. SERVING SIZE

The serving size shall be declared on the nutritional facts panel in accordance with FSIS “referenced amounts customarily consumed” (racc) regulations and requirements.

4. MICROBIAL

Contractor will have documented plan to comply with the latest FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen will not be allowed as rework or delivery to USDA.

D. HEATING INSTRUCTIONS

Heating instructions for the end-user will be provided in the offeror’s technical proposal and must be included in the shipping container (e.g. flyer, included on the package label, etc.). The pork links and patties will be prepared so that the end-user may bake them in a conventional or convection type oven.

E. PREPARATION FOR DELIVERY**1. PACKAGING AND PACKING**

- a) Packaging – Patties will be either vacuum packaged or packed in a sealed (tamper proof) primary or (immediate) package. Pork taco fillings and sloppy joe mix will be hot-filled into reheatable high oxygen and high moisture barrier pouches.
- b) Packing – Four (4) 10-pound, five (5) 8-pound, or eight (8) 5-pound primary containers (packages) will be packed in a 40-pound (net weight) shipping container.

2. LABELING

The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Along with FSIS labeling requirements, containers shall be labeled as follows:

- a) Primary Container Labels – Primary (immediate) container labels will contain the following information:
 - (1) A “Best-If-Used-By” date.
 - (2) A nutrition facts panel based on actual nutritional analysis of the product.
 - (3) A traceability code that is traced back to establishment number, production lot, and date.
- b) Shipping Container Labels – Shipping container labels will contain the following information:
 - (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
 - (2) Applicable contract number.
 - (3) A traceability code that is traced back to establishment number, production lot, and date.
 - (4) A nutrition facts panel based on actual nutritional analysis of the product.
 - (5) The appropriate product code listed in the table below for each of the items.



Product Code	
Item	Code
Pork Taco Filling, Fully Cooked	A708 A718
Breaded Pork Patties, Fully Cooked	A713
Pork Sloppy Joe Mix, Fully Cooked	A712
Pork Patties with SPP, Fully Cooked, 2.7 ounce	A707
Pork Patties with SPP, Fully Cooked, 1.2 ounce	A708
Pork Patty Links, Skinless, Fully Cooked, 1.0 ounce	A719
Pork Patty Crumbles, Fully Cooked	A720

All labeling illustrations must be provided.

5. CLOSURE

Shipping containers will be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

6. PALLETIZED UNIT LOADS

All products will be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

F. DELIVERY UNIT

Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for pork patties 1.2/2.7 ounces which will consist of 950 cases and 38,000 pounds.

G. DELIVERED PRODUCT**1. SIZE AND STYLE OF CONTAINER**

Only one size and style of primary (bags) and shipping containers may be offered in an individual shipping unit.

2. TEMPERATURE

All products will not exceed 0° F at the time of shipment and delivery.

3. SEALING

All products must be delivered to AMS destinations under seal.

H. WARRANTY AND COMPLAINT RESOLUTION**1. WARRANTY**

The contractor will guarantee that the product complies with all contractual requirements.

2. COMPLAINT RESOLUTION

The contractor's technical proposal must provide a point of contact and the steps taken to resolve complaints received on the product (i.e, investigation, cause and effect analysis, corrective and preventative actions taken, and compensation (monetary or product replacement)).

I. NON-CONFORMING PRODUCT

The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product.